



2010 Cabernet Sauvignon

Napa Valley

Winemaking Notes

FRUIT 91.6% Cabernet Sauvignon, 5.2% Cabernet Franc, 3.2% Petit Verdot

VINTAGE Rainfall returned after three dry years, pushed bud break, flowering and fruit-set back by at least two weeks at the front end of the growing season, and due to the cloud cover, there was no frost damage in 2010. The summer brought cooler than normal temperatures, where constant vigilance and rigorous canopy management averted mildew or pest problems.

The relatively cool growing season, coupled with the unexpected heat spikes in late summer, resulted in a late and shortened harvest with lower yields and concentrated flavors. Cooler than average temperatures returned again in early September, but gave way to a welcome, warm and consistent Indian Summer that was just the ticket, bringing good flavor and color development across the board.

HARVEST October 6 - October 25, 2010
Average Degrees Brix: 25.5

WINEMAKING The fruit for this wine comes from both our sustainably farmed vineyard in Rutherford, and from local Napa Valley vineyards. Each vineyard block was harvested and made into an individual lot representing that block. The wines were pressed off the skins from 10 to 28 days after crushing. Blending generally takes place between January and April of the year following harvest.

AGING Aged for 18 months in American oak barrels (1/3 new barrels)

Tasting Notes

An elegant, balanced, Cabernet with flavors of black cherry, plum, and black tea, and hints of nutmeg, allspice, cassis, vanilla, and anise. The broad mid-palate is rich, the finish is long, and the tannins are lush.